

Supplementary data

Optimization of extraction parameters for the isolation of bioactive compounds from orange peel waste

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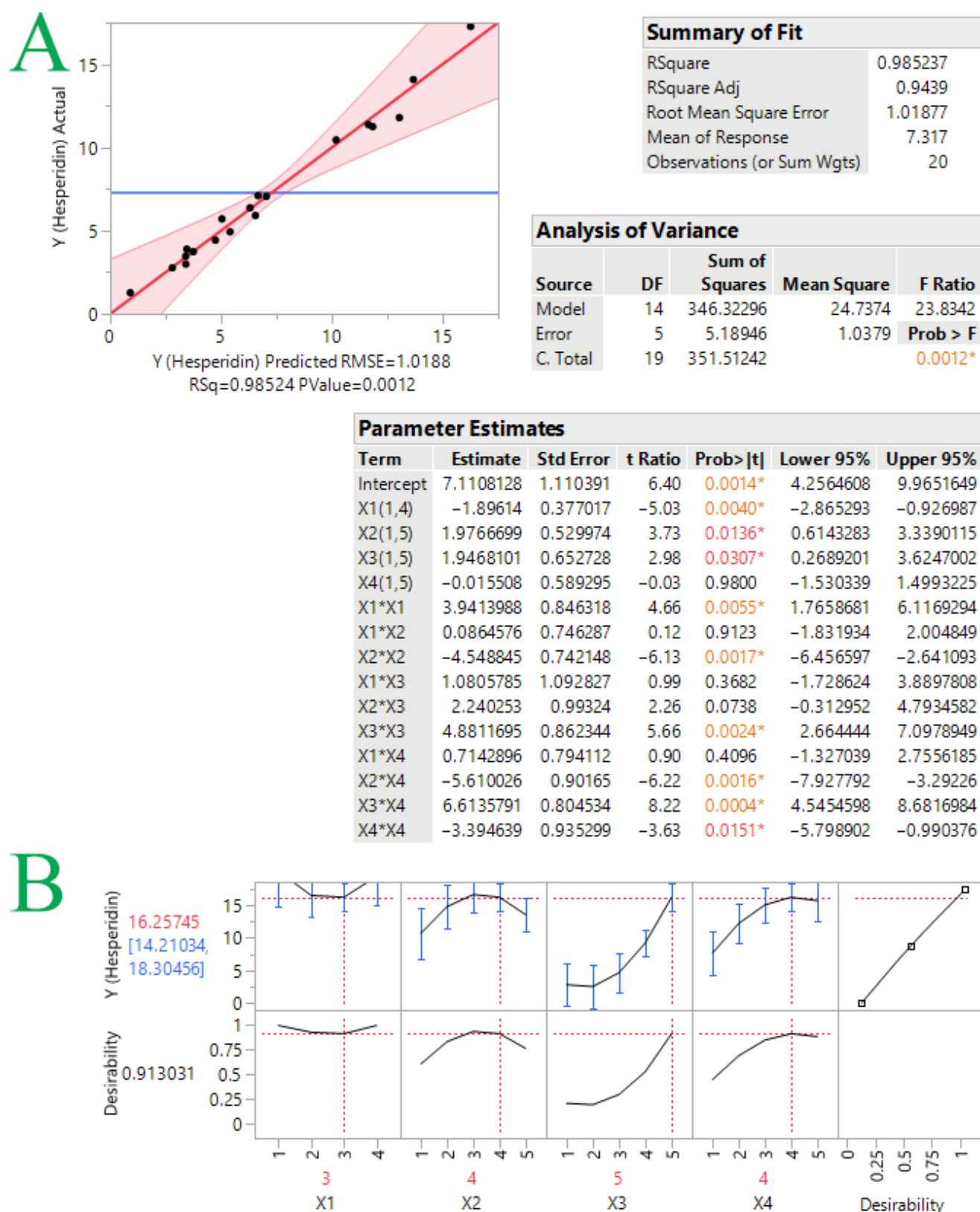


Figure S1. Plots of the actual *vs* predicted response (Hesperidin, mg/g) (plot A) and the desirability function with the extrapolation control (plot B) were created to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Statistics pertaining to the assessment of the resulting model are provided in the inset tables. Asterisks and colored values indicate the statistically significant values.

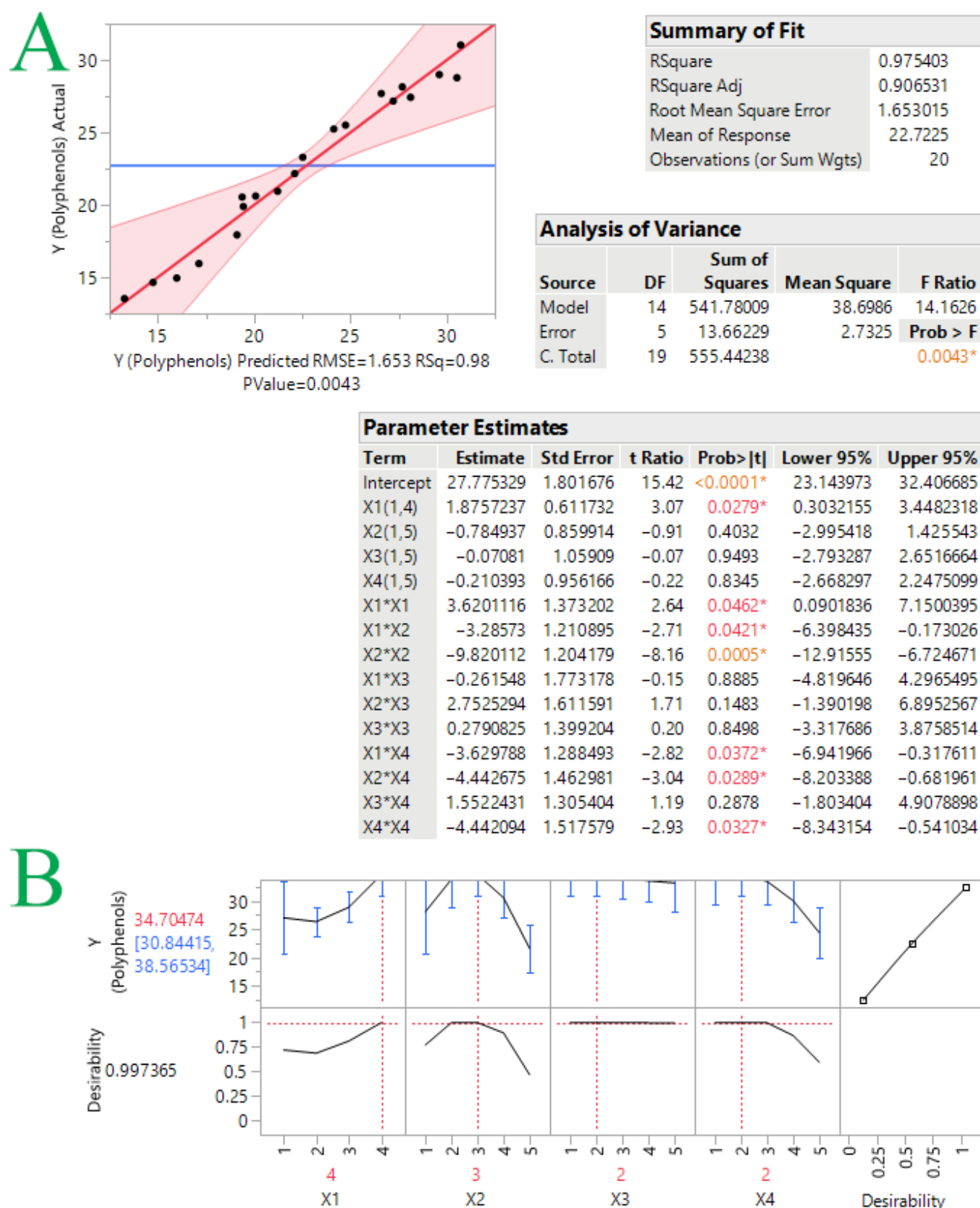


Figure S2. Plots of the actual *vs* predicted response (Polyphenols, mg GAE/g) (plot A) and the desirability function with the extrapolation control (plot B) were created to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Statistics pertaining to the assessment of the resulting model are provided in the inset tables. Asterisks and colored values indicate the statistically significant values.

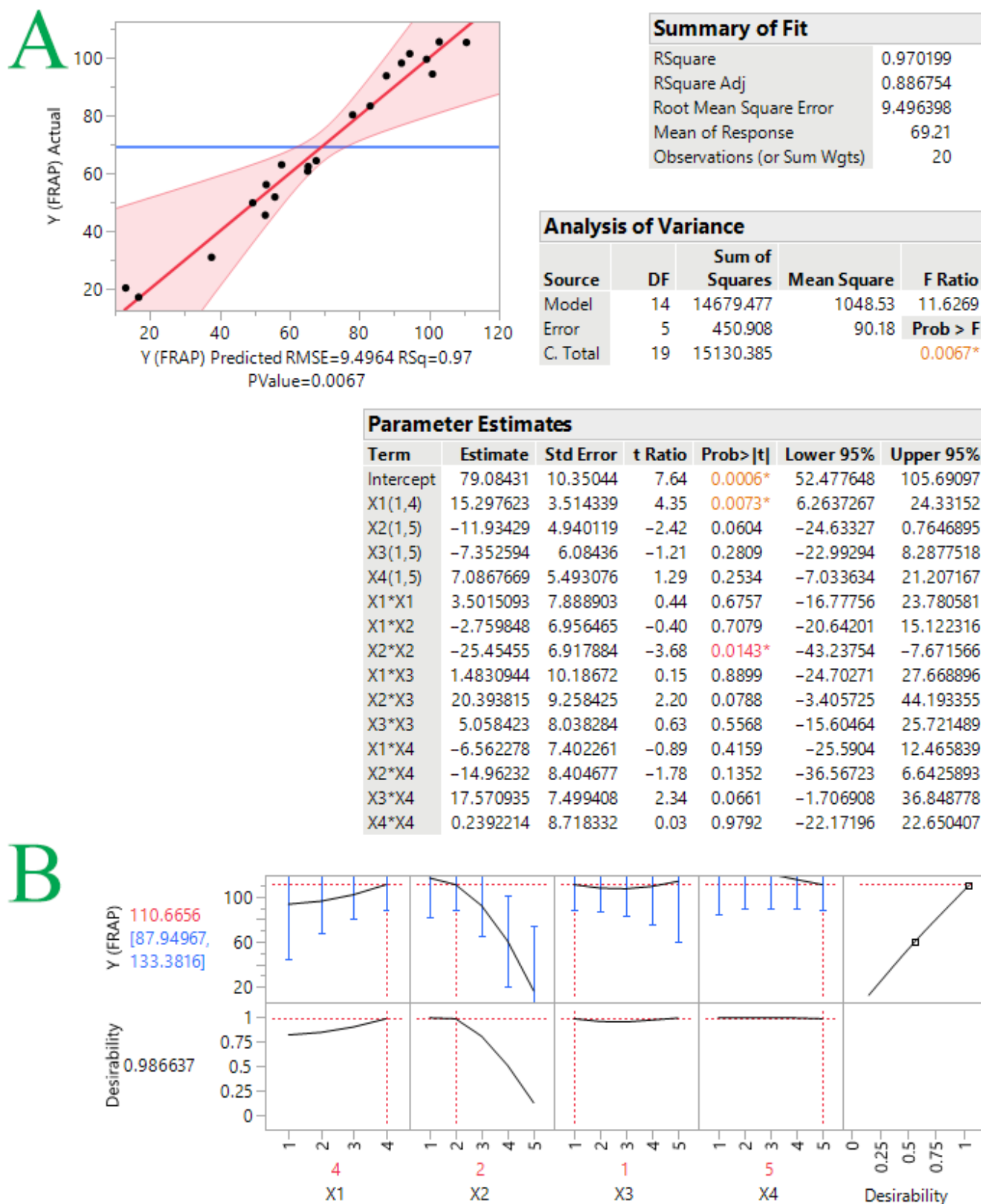


Figure S3. Plots of the actual *vs* predicted response (FRAP, $\mu\text{mol AAE/g}$) (plot A) and the desirability function with the extrapolation control (plot B) were created to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Statistics pertaining to the assessment of the resulting model are provided in the inset tables. Asterisks and colored values indicate the statistically significant values.

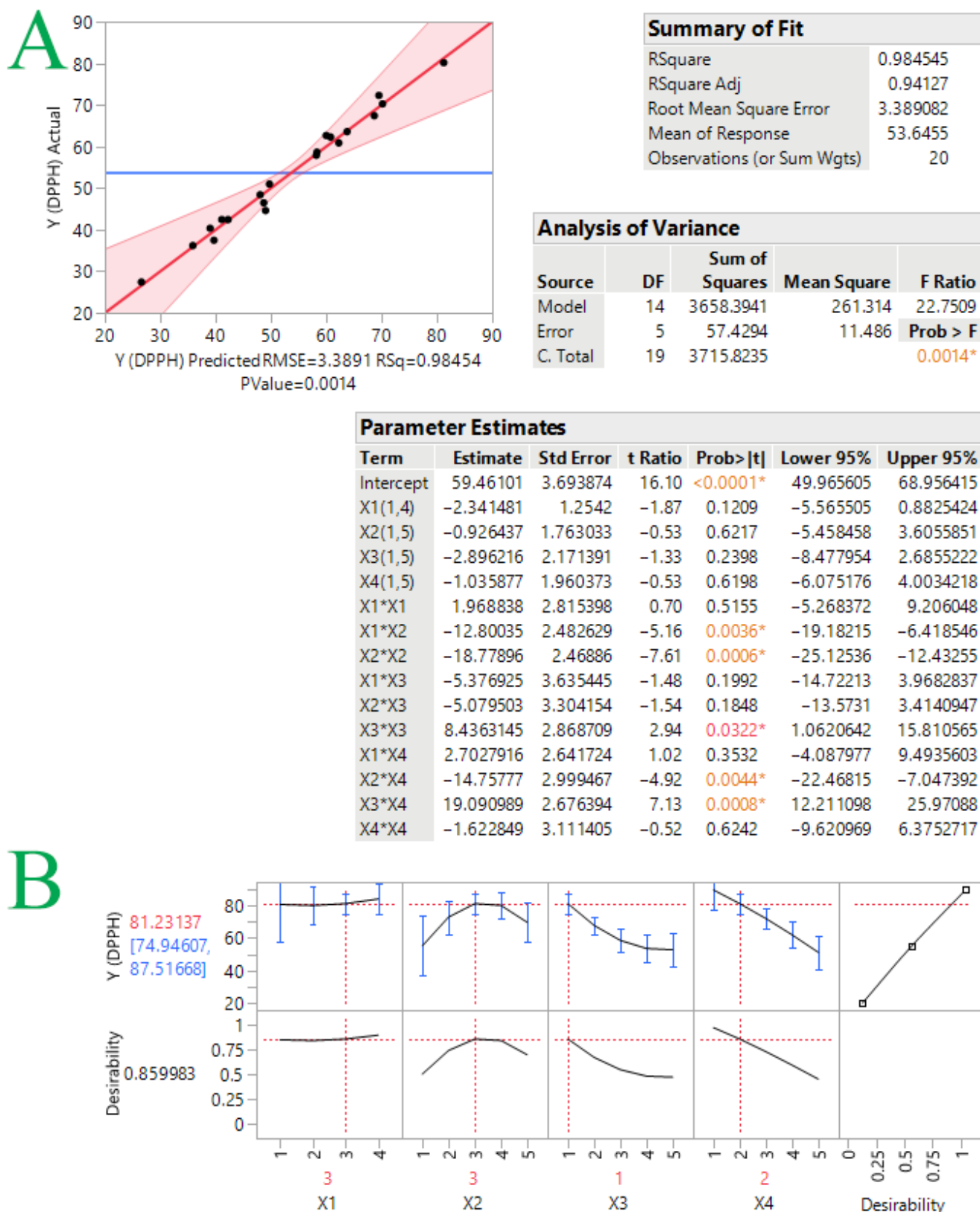


Figure S4. Plots of the actual *vs* predicted response (DPPH, $\mu\text{mol DPPH/g}$) (plot A) and the desirability function with the extrapolation control (plot B) were created to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Statistics pertaining to the assessment of the resulting model are provided in the inset tables. Asterisks and colored values indicate the statistically significant values.

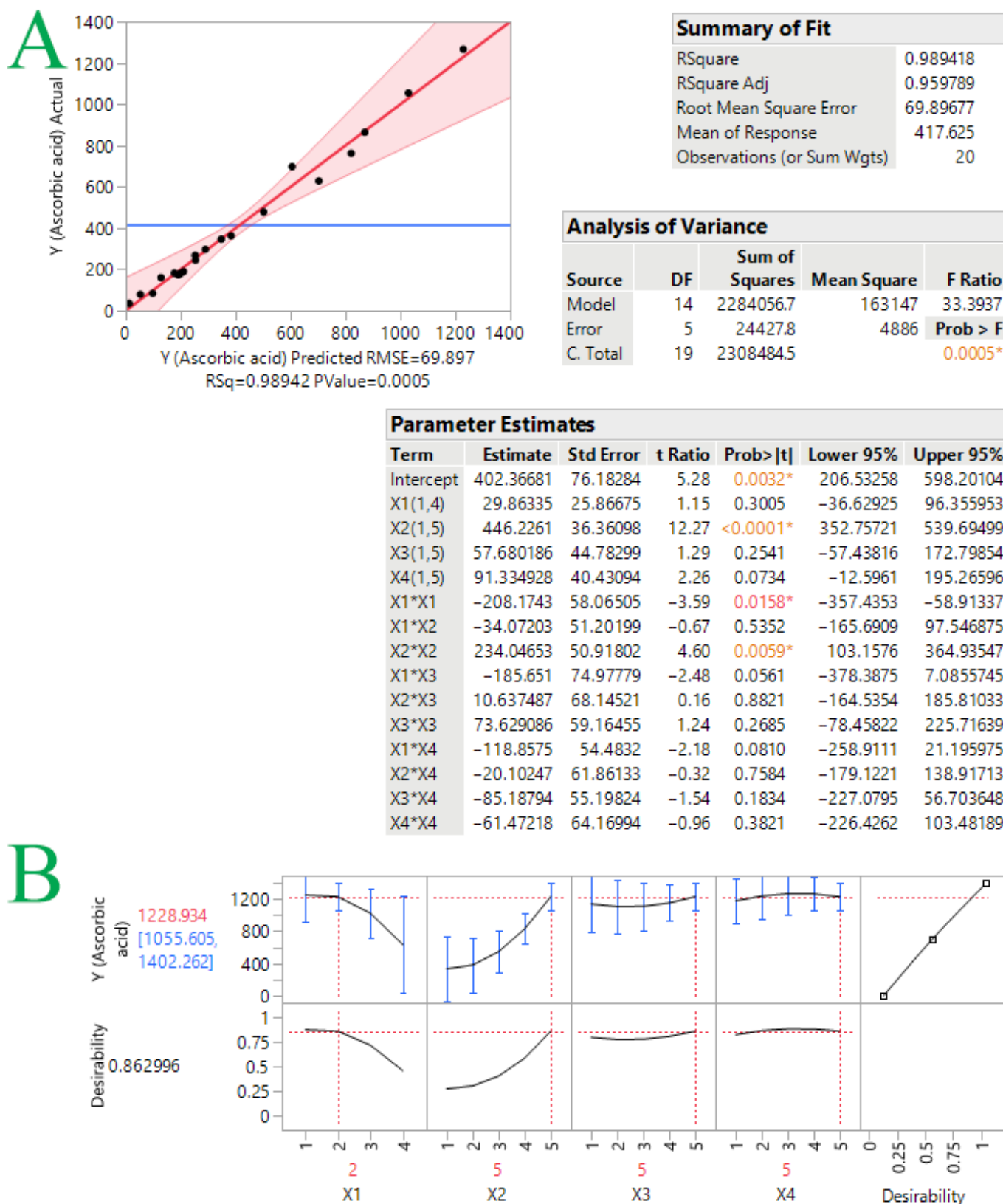


Figure S5. Plots of the actual *vs* predicted response (ascorbic acid, mg/100 g) (plot A) and the desirability function with the extrapolation control (plot B) were created to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Statistics pertaining to the assessment of the resulting model are provided in the inset tables. Asterisks and colored values indicate the statistically significant values.

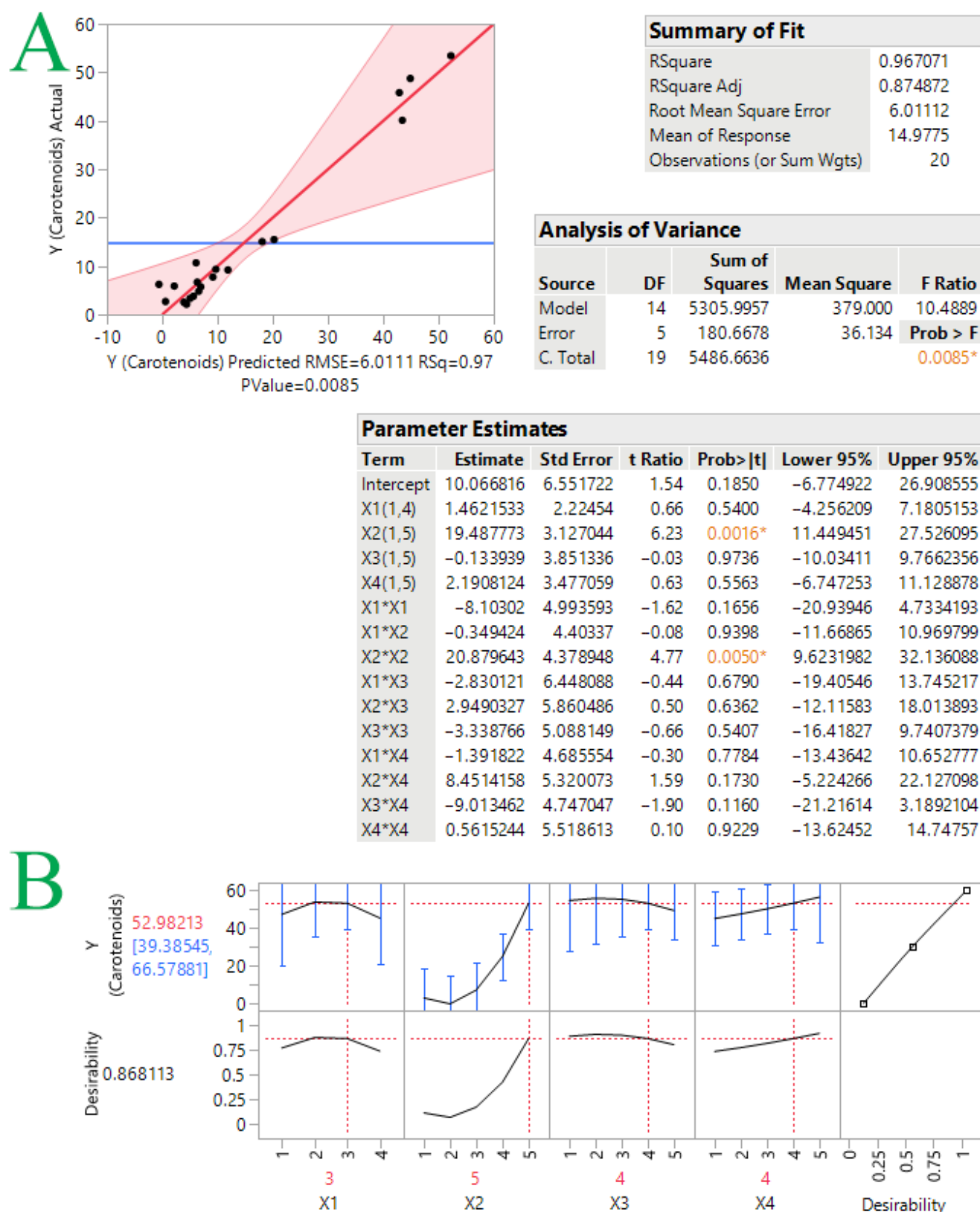


Figure S6. Plots of the actual *vs* predicted response (Carotenoids, $\mu\text{g CtE/g}$) (plot A) and the desirability function with the extrapolation control (plot B) were created to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Statistics pertaining to the assessment of the resulting model are provided in the inset tables. Asterisks and colored values indicate the statistically significant values.

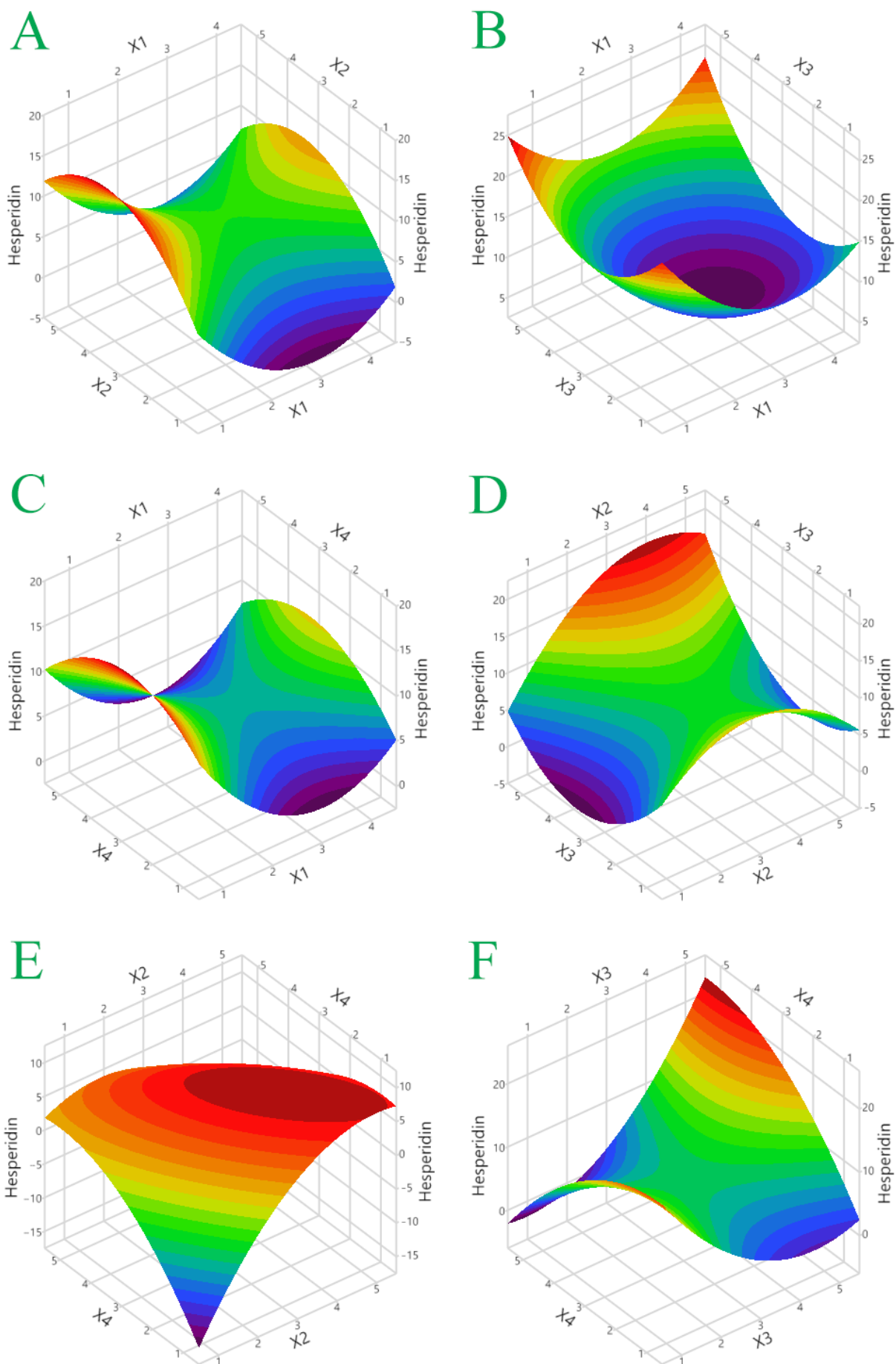


Figure S7. 3D graphs depicting the effect of the process variables considered in the response (Hesperidin, mg/g), to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Plot (A), covariation of X_1 and X_2 ; plot (B), covariation of X_1 and X_3 ; plot (C), covariation of X_1 and X_4 ; plot (D), covariation of X_2 and X_3 ; plot (E), covariation of X_2 and X_4 ; plot (F), covariation of X_3 and X_4 .

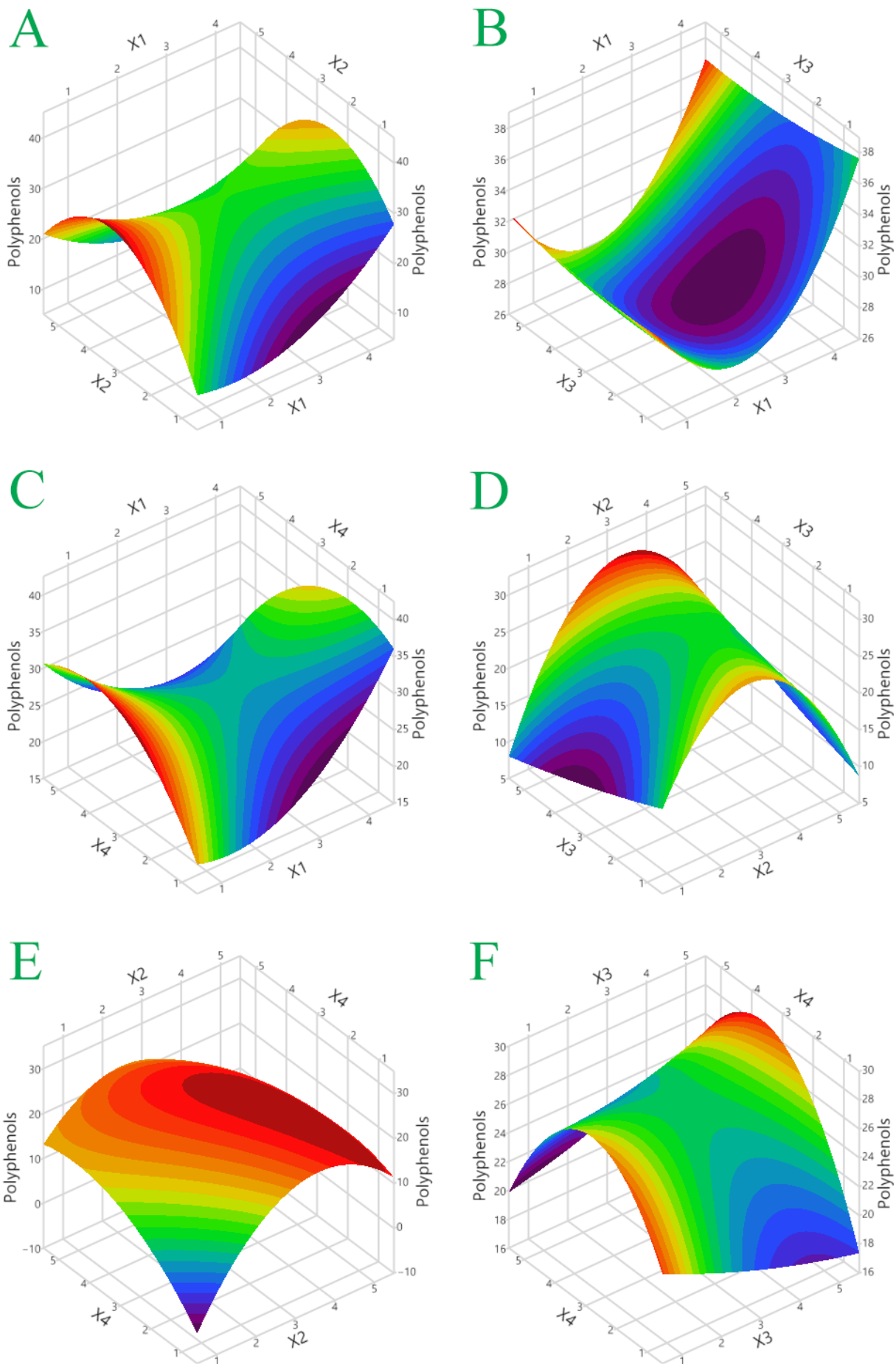


Figure S8. 3D graphs depicting the effect of the process variables considered in the response (Polyphenols, mg GAE/g), to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Plot (A), covariation of X_1 and X_2 ; plot (B), covariation of X_1 and X_3 ; plot (C), covariation of X_1 and X_4 ; plot (D), covariation of X_2 and X_3 ; plot (E), covariation of X_2 and X_4 ; plot (F), covariation of X_3 and X_4 .

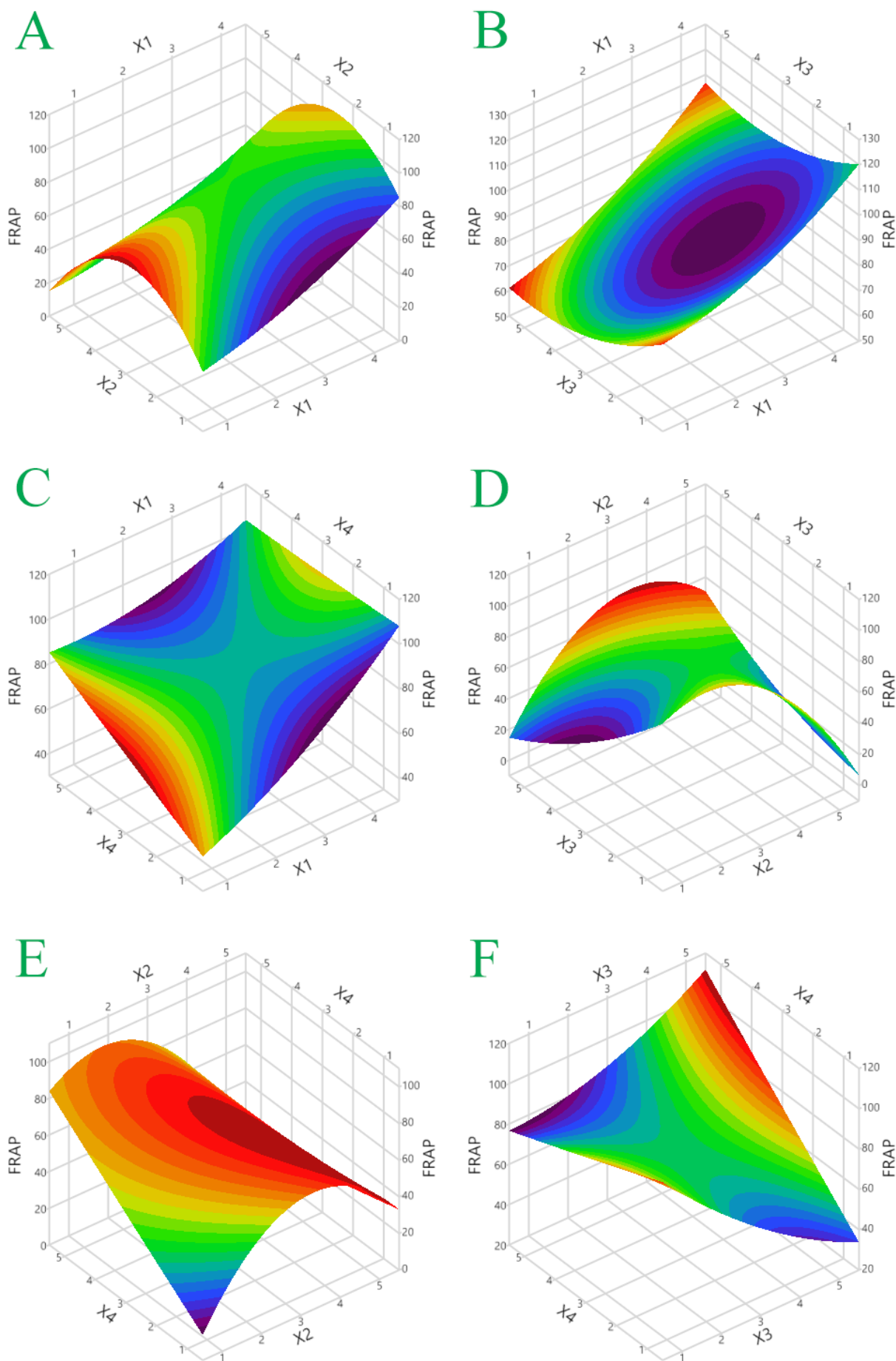


Figure S9. 3D graphs depicting the effect of the process variables considered in the response (FRAP, $\mu\text{mol AAE/g}$), to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Plot (A), covariation of X_1 and X_2 ; plot (B), covariation of X_1 and X_3 ; plot (C), covariation of X_1 and X_4 ; plot (D), covariation of X_2 and X_3 ; plot (E), covariation of X_2 and X_4 ; plot (F), covariation of X_3 and X_4 .

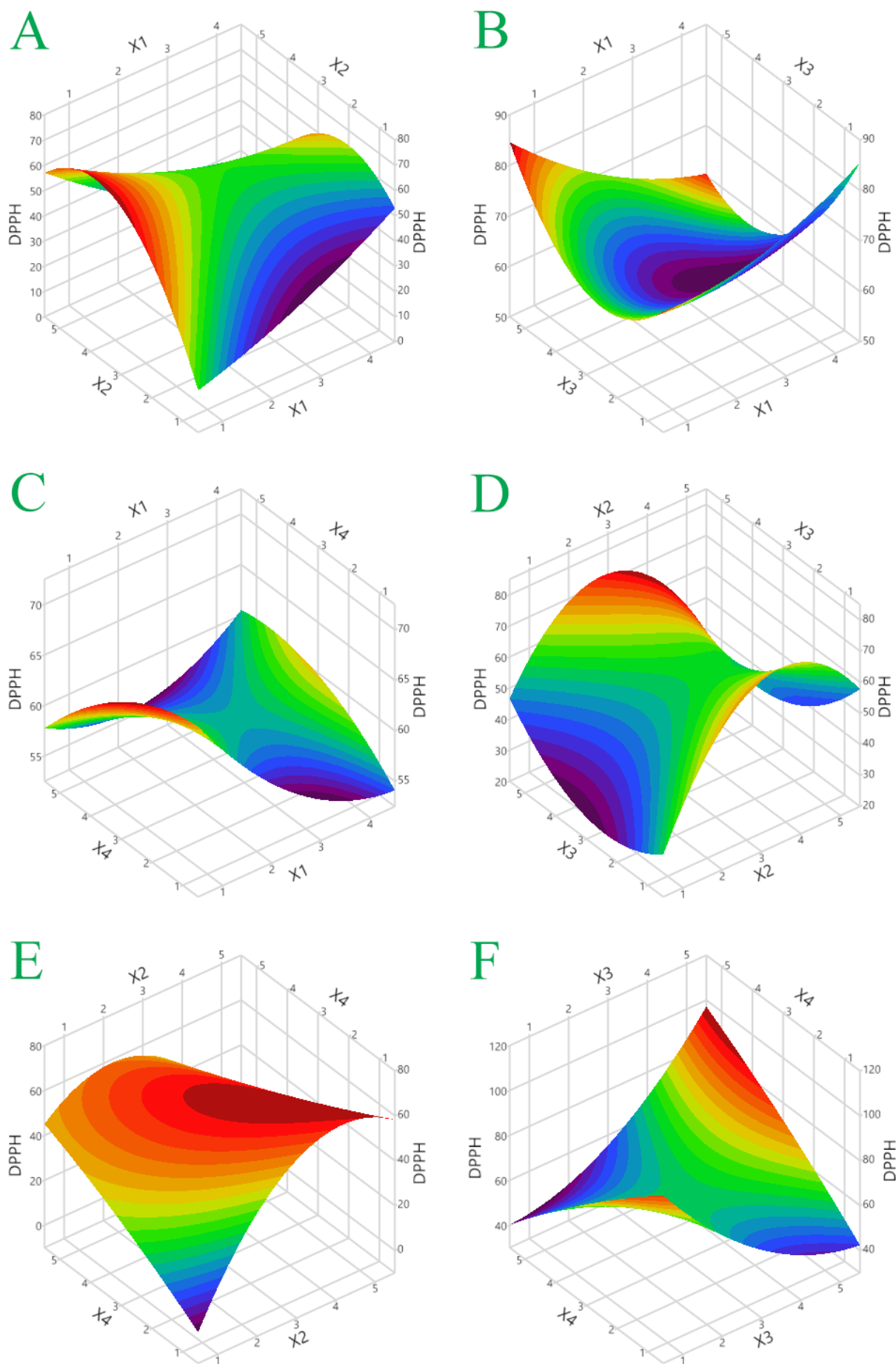


Figure S10. 3D graphs depicting the effect of the process variables considered in the response (DPPH, $\mu\text{mol DPPH/g}$), to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Plot (A), covariation of X_1 and X_2 ; plot (B), covariation of X_1 and X_3 ; plot (C), covariation of X_1 and X_4 ; plot (D), covariation of X_2 and X_3 ; plot (E), covariation of X_2 and X_4 ; plot (F), covariation of X_3 and X_4 .

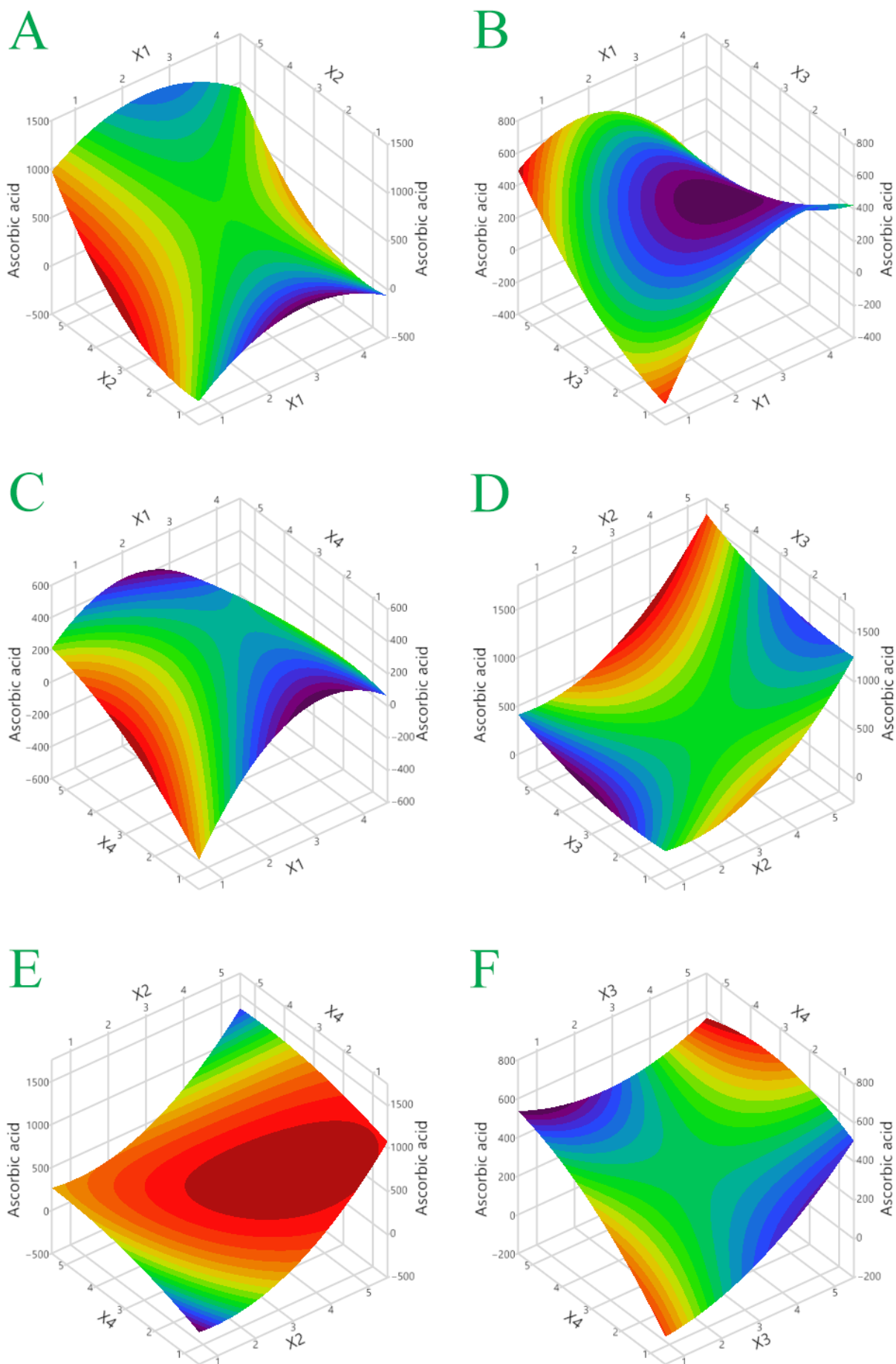


Figure S11. 3D graphs depicting the effect of the process variables considered in the response (ascorbic acid, mg/100 g), to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Plot (A), covariation of X_1 and X_2 ; plot (B), covariation of X_1 and X_3 ; plot (C), covariation of X_1 and X_4 ; plot (D), covariation of X_2 and X_3 ; plot (E), covariation of X_2 and X_4 ; plot (F), covariation of X_3 and X_4 .

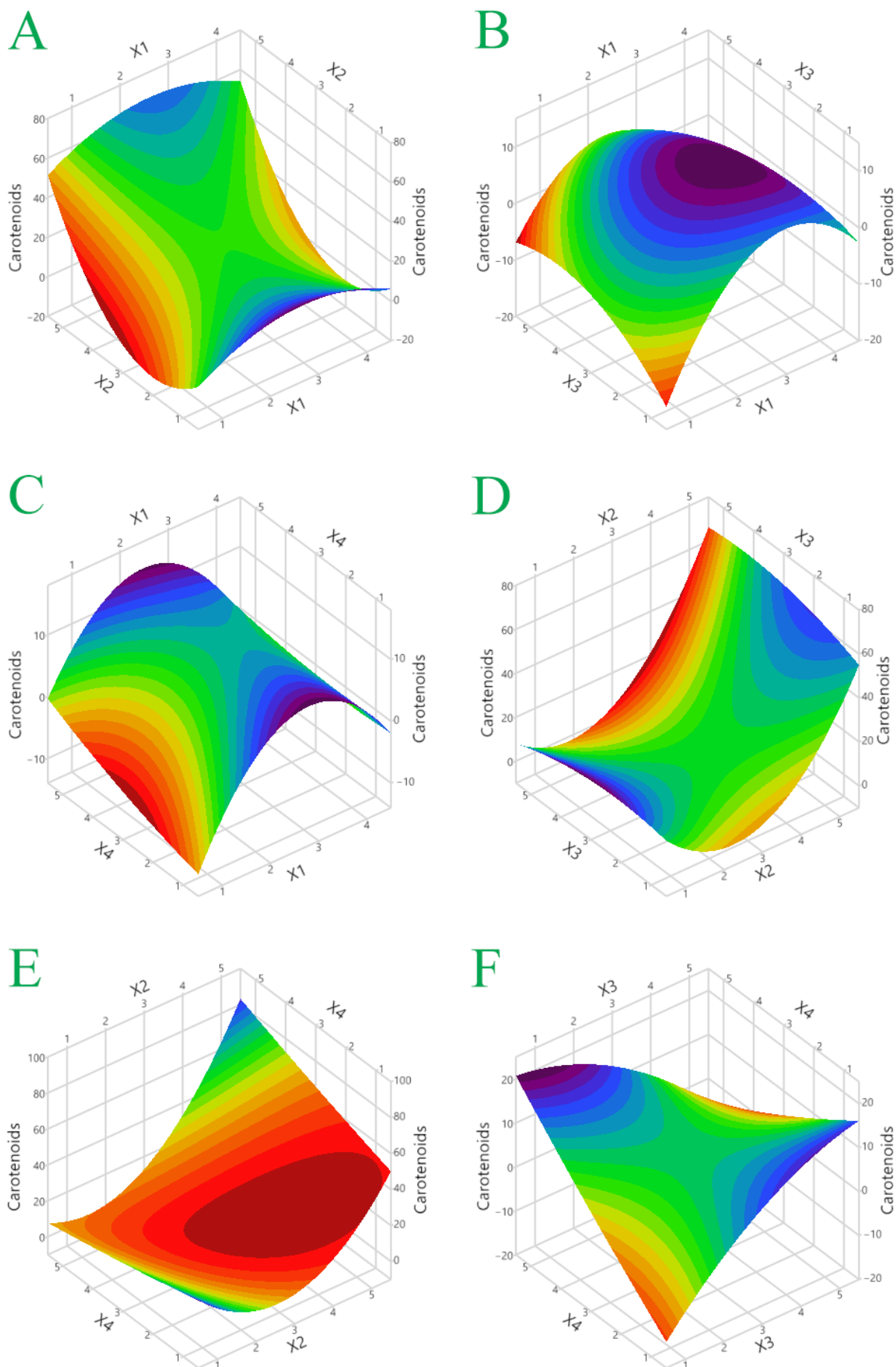


Figure S12. 3D graphs depicting the effect of the process variables considered in the response (Carotenoids, $\mu\text{g CtE/g}$), to optimize the extraction of the orange peel, using various extraction techniques and hydroethanolic solutions. Plot (A), covariation of X_1 and X_2 ; plot (B), covariation of X_1 and X_3 ; plot (C), covariation of X_1 and X_4 ; plot (D), covariation of X_2 and X_3 ; plot (E), covariation of X_2 and X_4 ; plot (F), covariation of X_3 and X_4 .

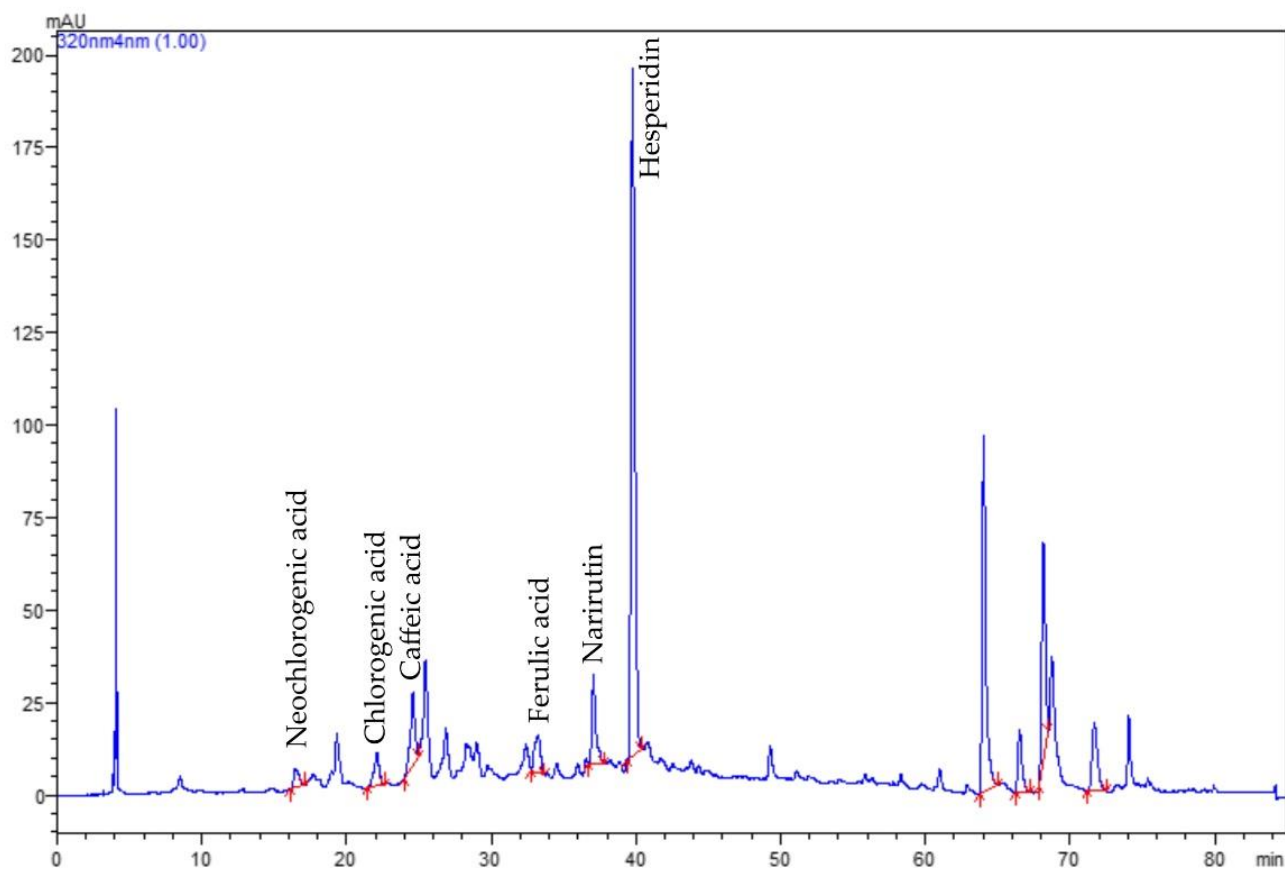


Figure S13. Representative chromatogram of an orange peel extract, at 320 nm, depicting the identified polyphenols.

Table S1. Coded values of the four independent variables investigated and the actual concentration of the phenolic compounds; Results are expressed in mg/g dw; ND: not detected.

Design point	Independent Variables				Caffeic acid	Ferulic acid	Narirutin	Neochlorogenic acid	Chlorogenic acid
	X ₁	X ₂	X ₃	X ₄					
1	1	1	4	3	0.09	0.06	1.10	ND	0.09
2	1	2	5	1	0.21	0.08	0.86	0.20	0.61
3	2	3	3	1	0.22	0.07	1.12	0.15	0.60
4	1	4	3	2	0.17	0.07	1.34	0.05	0.35
5	1	5	1	4	0.12	0.15	0.83	0.21	0.55
6	4	1	5	2	0.13	0.16	0.75	0.25	0.58
7	2	2	4	2	0.21	0.10	0.94	0.20	0.65
8	1	3	2	5	0.22	0.07	1.19	0.15	0.55
9	2	4	1	3	0.18	0.07	1.41	0.06	0.39
10	2	5	5	5	0.09	0.06	1.28	ND	0.05
11	2	1	2	4	0.13	0.16	0.89	0.19	0.58
12	3	2	2	3	0.24	0.08	1.02	0.22	0.71
13	4	3	4	4	0.23	0.08	1.39	0.13	0.54
14	3	4	5	4	0.18	0.08	1.53	0.04	0.39
15	3	5	4	1	0.07	0.04	0.94	ND	0.05
16	3	1	3	5	0.18	0.13	0.85	0.25	0.62
17	4	2	1	5	0.23	0.08	0.99	0.21	0.67
18	3	3	1	2	0.23	0.08	1.15	0.14	0.67
19	4	4	2	1	0.12	0.08	1.31	0.02	0.44
20	4	5	3	3	0.08	0.06	1.13	ND	0.06